



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**FSIS Letterhead Certificate for Heated Treated Poultry Product  
Exports to Korea**

**For Poultry Products Shipped on or after January 1, 2015**

Date Issued: \_\_\_\_\_ Certificate Number: \_\_\_\_\_

1. The exported product was heat-treated to maintain a temperature in the center of the product at a minimum of 70° C for 30 minutes or 75°C for five minutes or 80°C for one minute.
2. There has been no Highly Pathogenic Avian Influenza (HPAI) outbreak within a radius of 10 kilometers of the farm that raised the poultry that provided the meat for the exported product for 30 days prior to slaughter.
3. The slaughtering/processing plant and the heat treatment plant that produced the exported product were not located within a radius of 3 kilometers of an outbreak of HPAI or Newcastle Disease within 30 days of the slaughtering/processing of the poultry and the heat treatment of the exported product.
4. Within the heat treatment facility, the pre-heat treatment and the post heat-treatment areas are separated and operated in a manner to prevent cross-contamination.

Signature of FSIS Veterinarian: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Title: \_\_\_\_\_